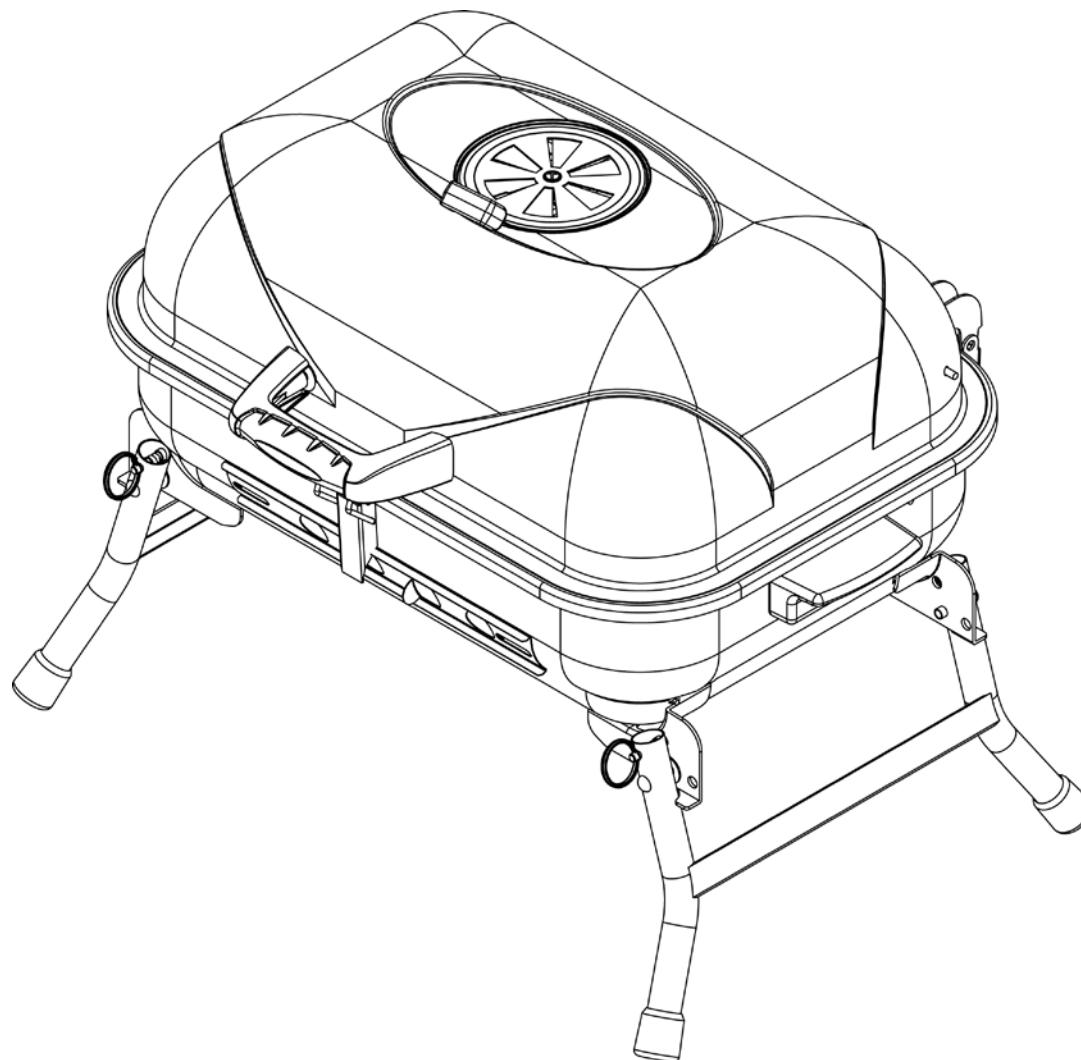


Outdoor Charcoal Barbecue Grill

Model No. NBC1218C-C



WARNING

FOR YOUR SAFETY:

For Outdoor Use Only
(outside any enclosure)



WARNING

FOR YOUR SAFETY:

1. **Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.**
2. **Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.**
3. **Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.**

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Save these instructions for future reference.
If you are assembling this unit for someone else,
give this manual to him or her to read and save
for future reference.

Manufactured in China for:
Blue Rhino Global Sourcing, LLC
Winston-Salem, NC USA
1.800.762.1142, www.bluerhino.com

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NBC1218C-C-OM-107 EF

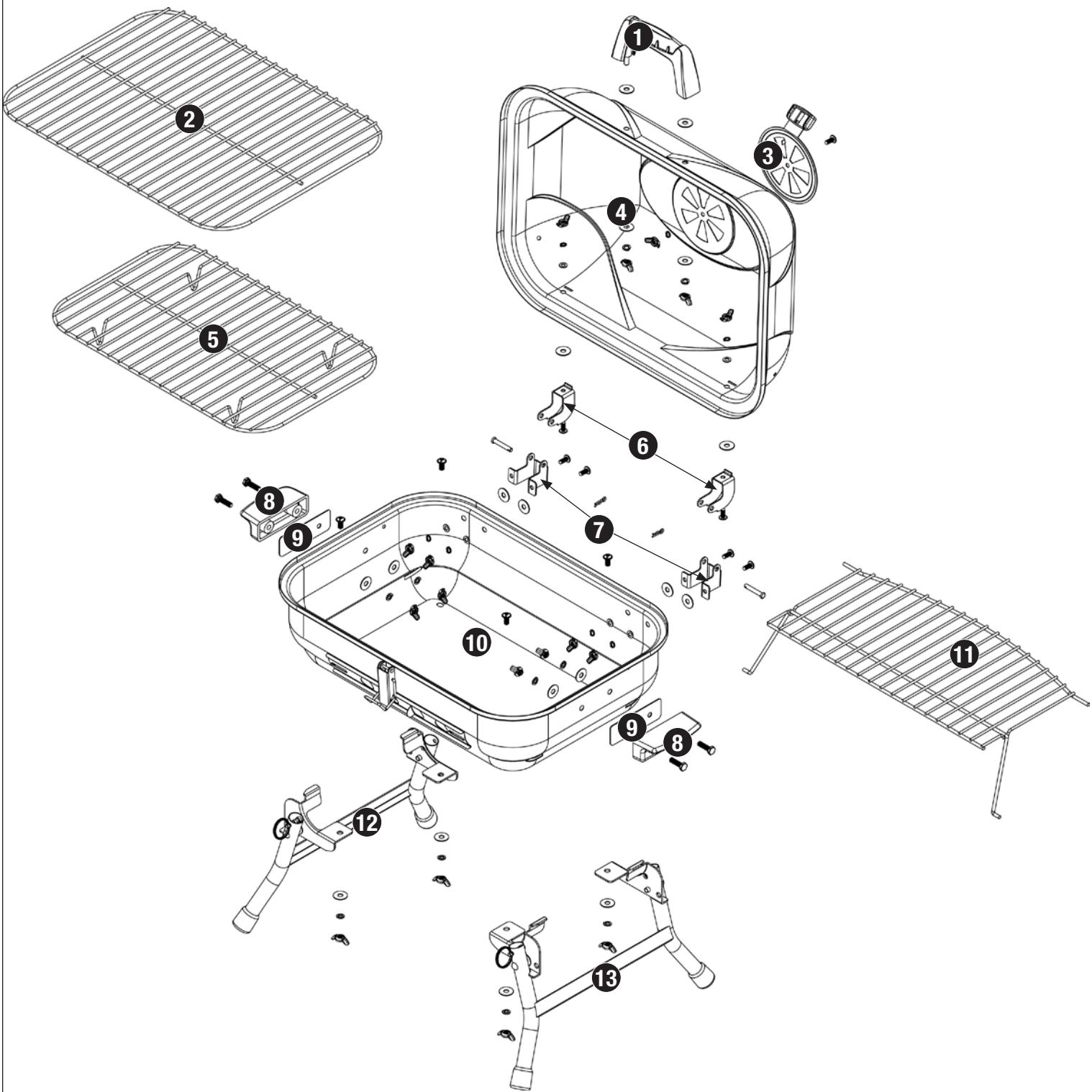
**WARNING****FOR YOUR SAFETY**

1. This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
2. Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
3. This grill is NOT for commercial use.
4. This is not a tabletop grill. Therefore, do not place this grill on any type of tabletop surface
5. Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
6. Do not use gasoline, kerosene, or alcohol for lighting.
7. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
9. Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
10. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
11. Do not alter grill in any manner.
12. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
13. This grill should be thoroughly cleaned and inspected on a regular basis.
14. Use only Blue Rhino Global Sourcing, LLC. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
15. Do not use this appliance without reading "Operating Instructions" in this manual.
16. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
17. Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
18. Do not use on wooden decks, wooden furniture or other combustible surfaces.
19. Do not use in or on boats or recreational vehicles.
20. Position grill so wind can not carry ashes to combustible surfaces.
21. Do not use in high winds.
22. Never lean over the grill when lighting.
23. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
24. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
25. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
26. Always place your grill on a hard, non combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
27. Do not remove the ashes until they are completely and fully extinguished.
28. Live hot briquettes and coals can create a fire hazard.
29. Always empty the ash catcher and grill after each use. Do not remove the ashes until they are completely and fully extinguished.
30. Do not place fuel (charcoal briquets, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
31. Check to make sure the air vents are free of debris and ash before and while you are using the grill.
32. Make sure ash catcher is securely and completely in place before using the grill.
33. Always wear protective gloves when adding fuel to retain desired heat level.
34. Keep all electrical cords away from a hot grill.
35. Always use a meat thermometer to ensure food is cooked to a safe temperature.
36. Never cover entire cooking area with aluminum foil.
37. Please use protective gloves when assembling this product.
38. Do not force parts together as this can result in personal injury or damage to the product.
39. Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

Parts List

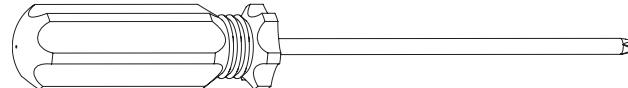
- 1** Lid Handle
- 2** Cooking Grid
- 3** Air Vent
- 4** Lid
- 5** Charcoal Grid
- 6** Top Hinge (2)
- 7** Bottom Hinge (2)
- 8** Side Handle (2)
- 9** Handle Heat Plate (2)
- 10** Bottom Bowl
- 11** Warming Rack
- 12** Left Leg
- 13** Right Leg

Exploded View**Hardware**

A	Bolt	M6x20 Zinc Plated Hex Head	4 pcs
B	Screw	M5x12 Zinc Plated Phillips Truss Head	7 pcs
C	Screw	M6x12 Zinc Plated Phillips Truss Head	4 pcs
D	Wing Nut	M5 Steel	7 pcs
E	Wing Nut	M6 Steel	10 pcs
F	Washer	ø5 Zinc Plated	6 pcs
G	Washer	ø6 Zinc Plated	10 pcs
H	Washer	ø6 Heat Resistant	8 pcs
I	Lock Washer	ø5 Zinc Plated	7 pcs
J	Lock Washer	ø6 Zinc Plated	10 pcs
K	Pin	ø5 x 30 Black Coated	2 pcs
L	Cotter Pin	ø1.4 x 30 Zinc Plated	2 pcs

Tools Required for Assembly (Not Included)

#2 Phillips Head Screwdriver



Assembly Instructions

DO NOT RETURN PRODUCT TO STORE.

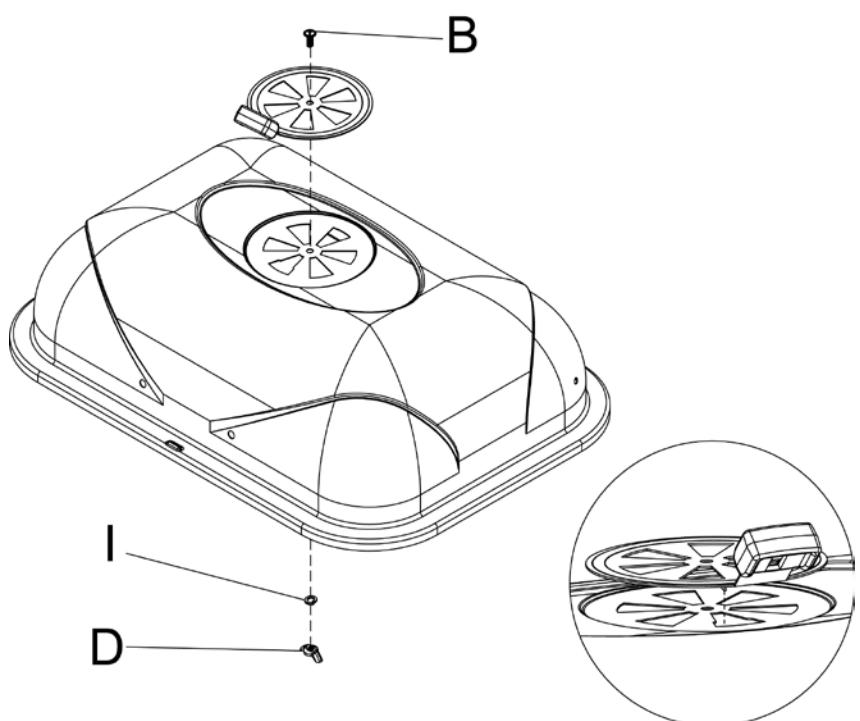
For assistance call 1.800.762.1142 toll free. Please have your owner's manual and serial number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.

1

Attach Air Vent

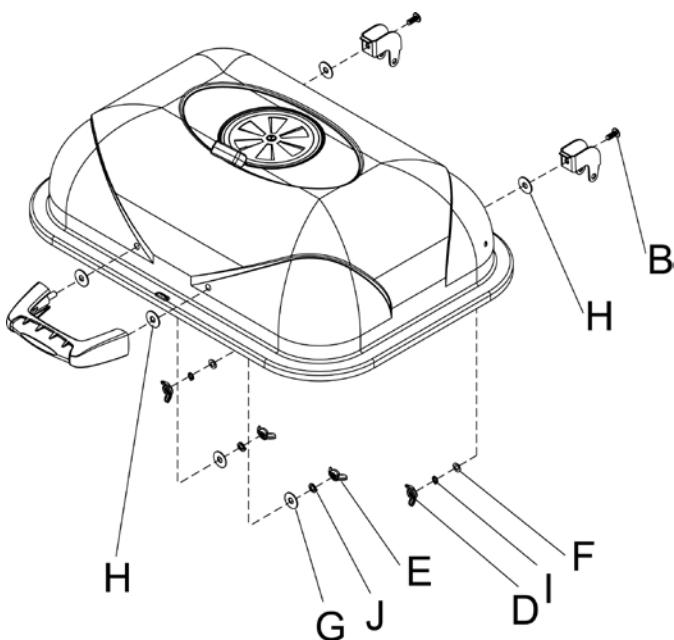


B x 1 I x 1

D x 1

2

Attach Lid Handle And Top Hinges



B x 2

D x 2

E x 2

F x 2

G x 2

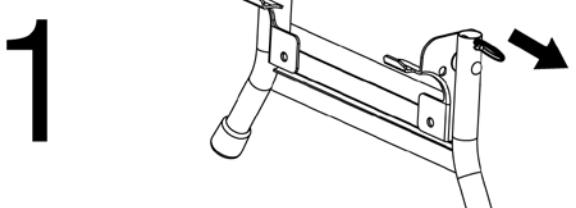
H x 4

I x 2

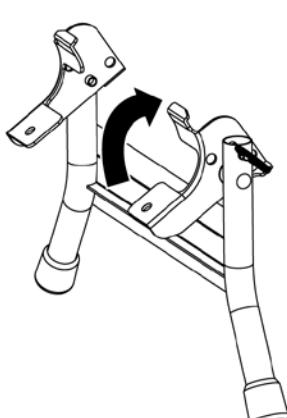
J x 2

5

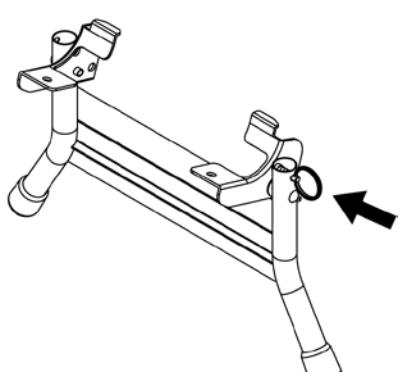
Unfold Legs



2

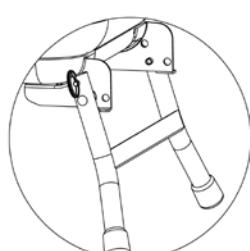
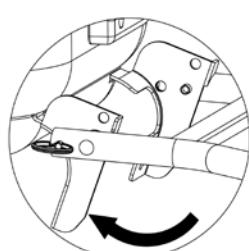
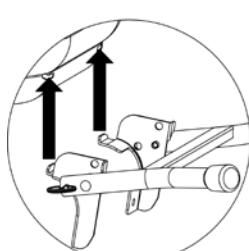
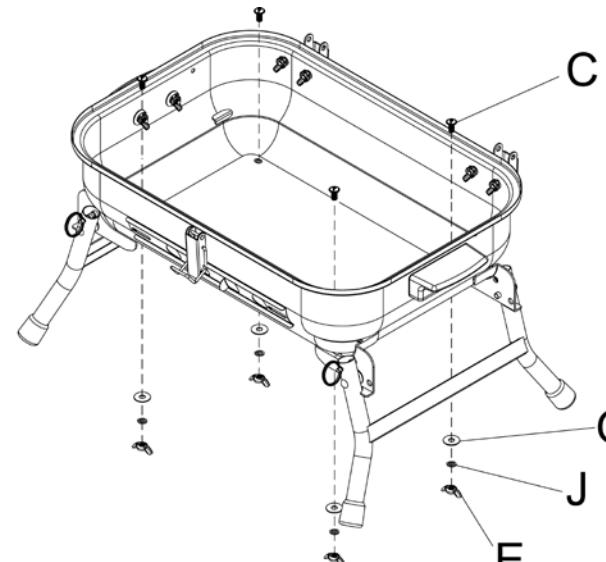


3



6

Attach Legs



C x 4

E x 4

G x 4

J x 4

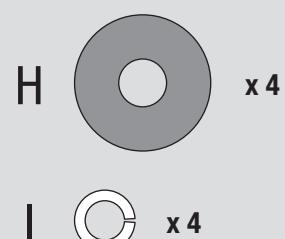
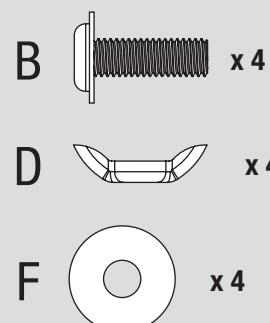
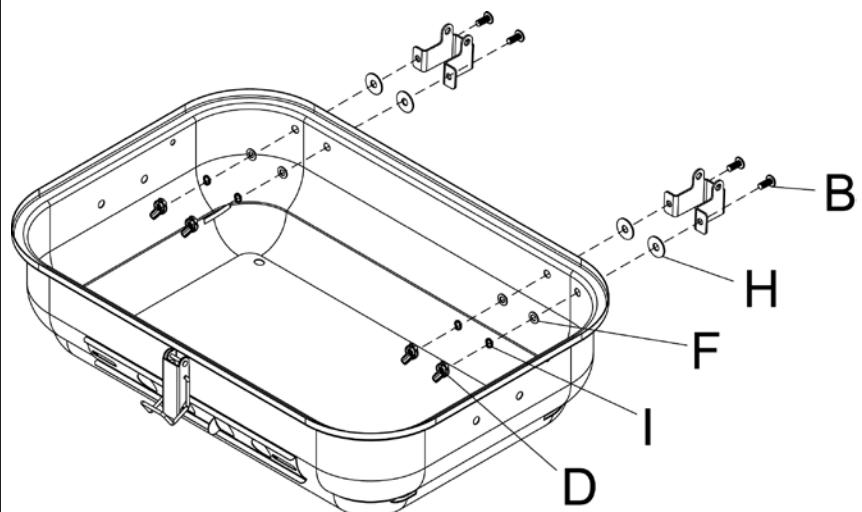
Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.

- Follow all steps in order to properly assemble your product.

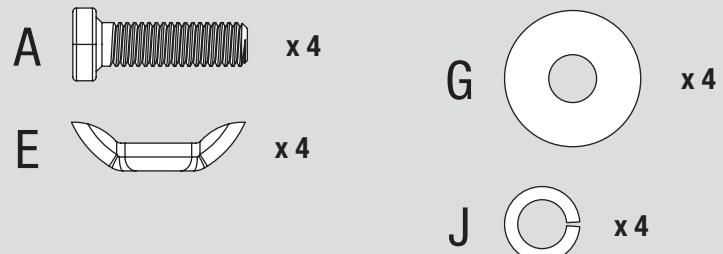
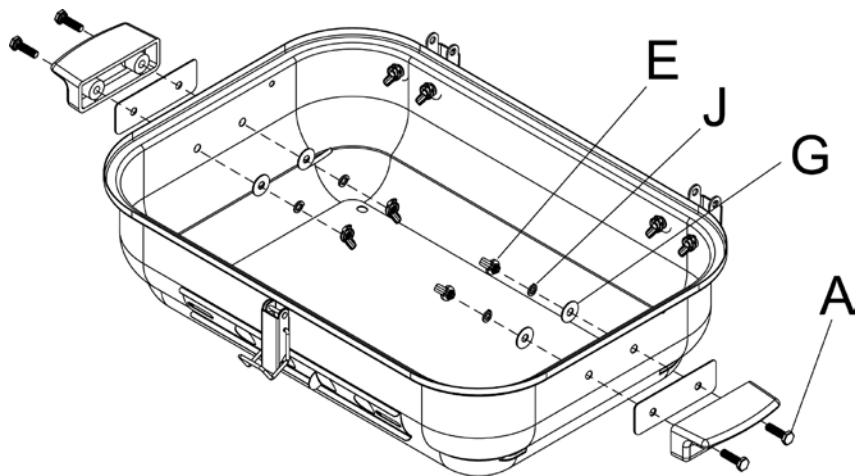
3

Attach Bottom Hinges



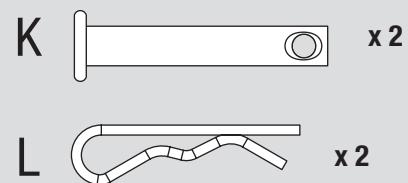
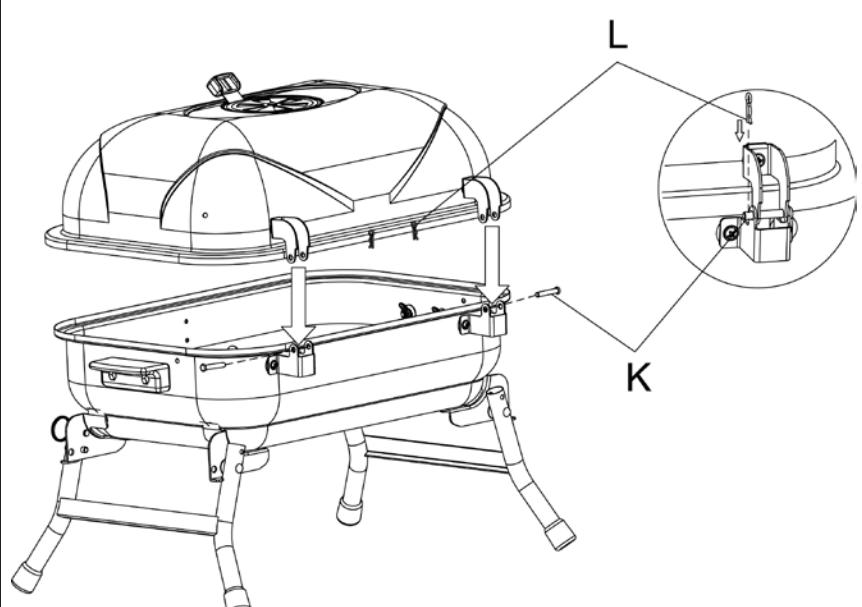
4

Attach Side Handles



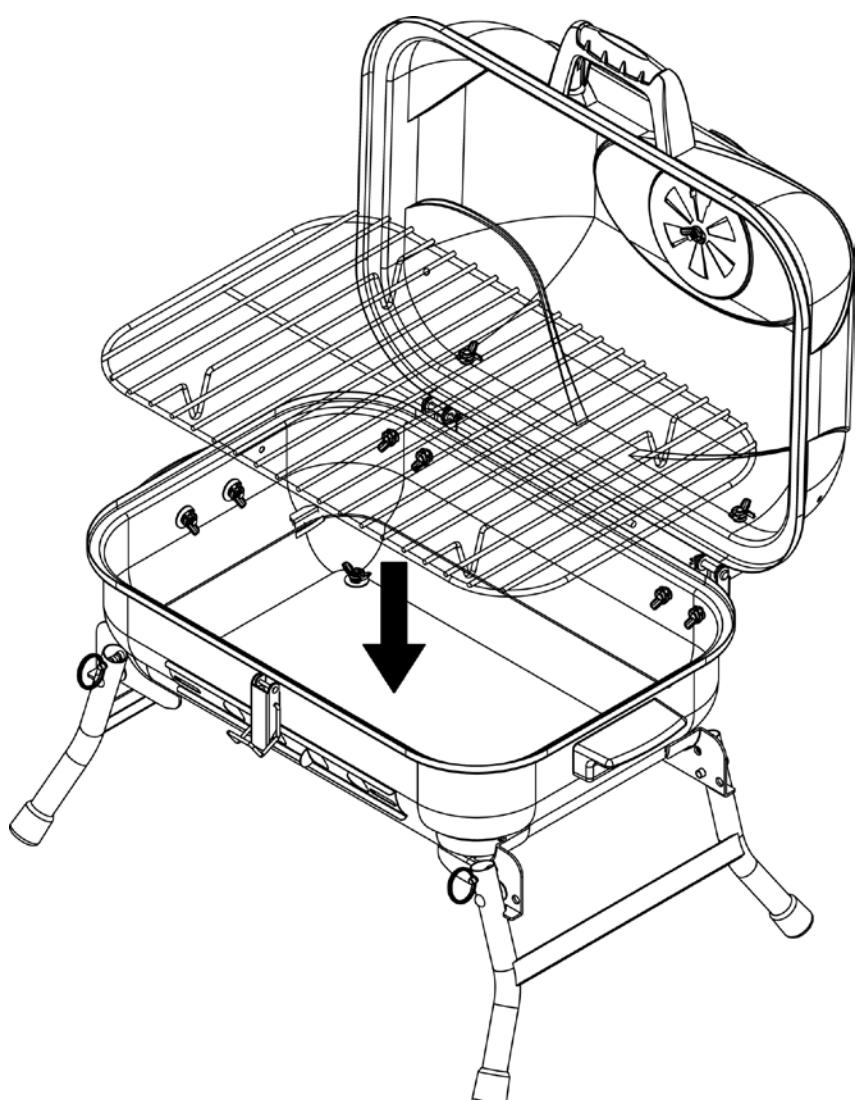
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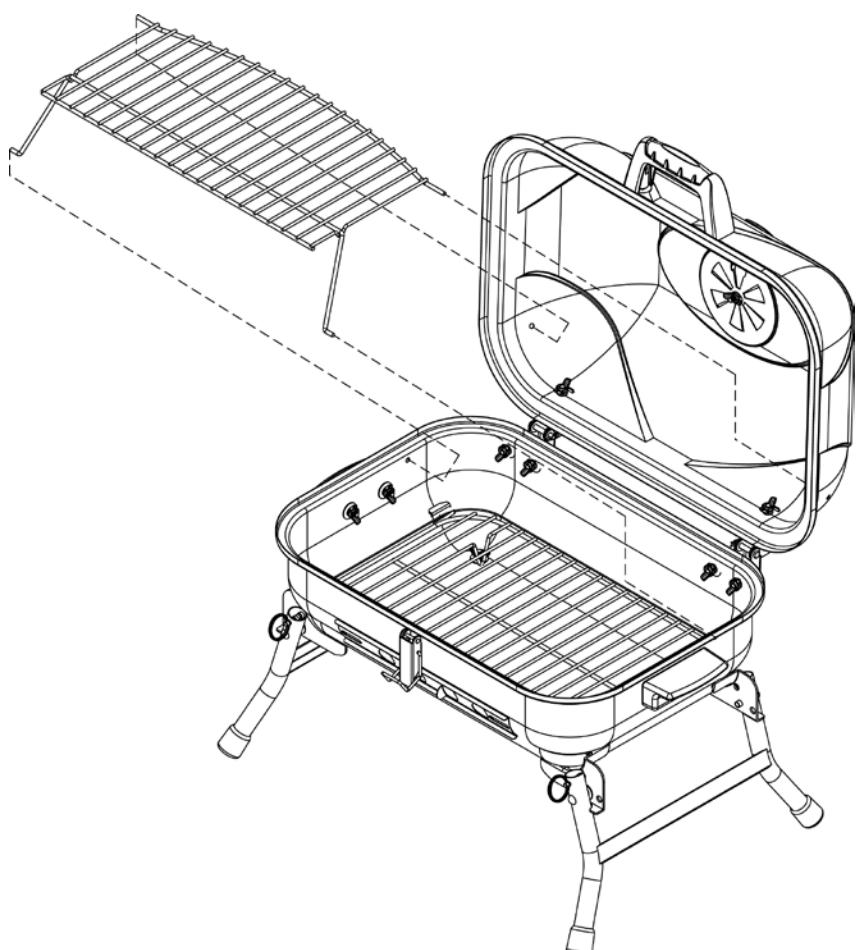
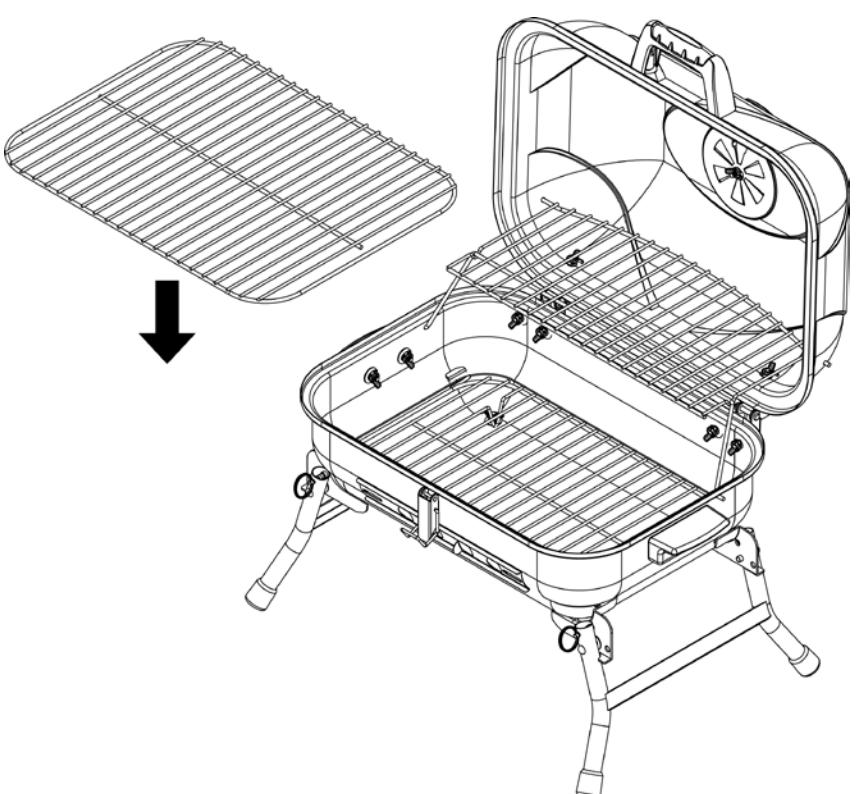
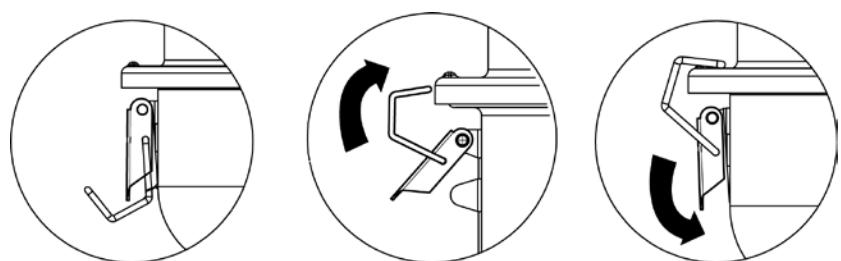
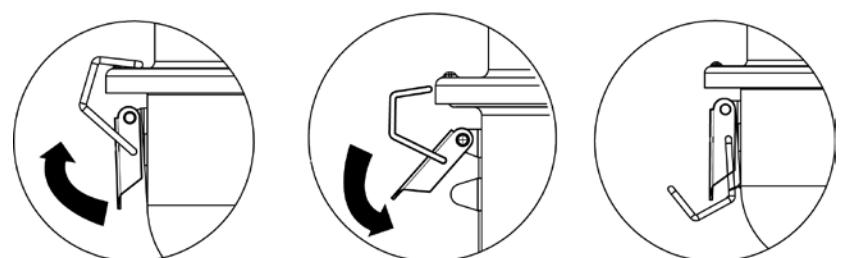
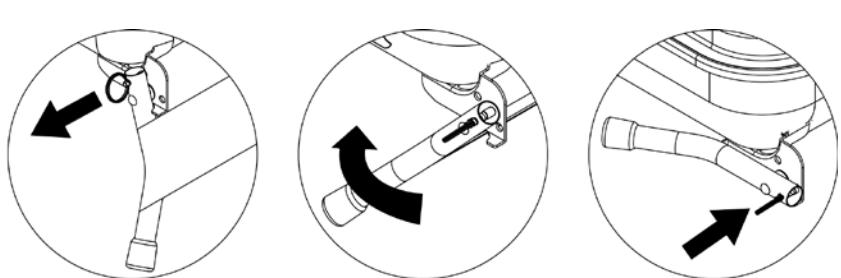
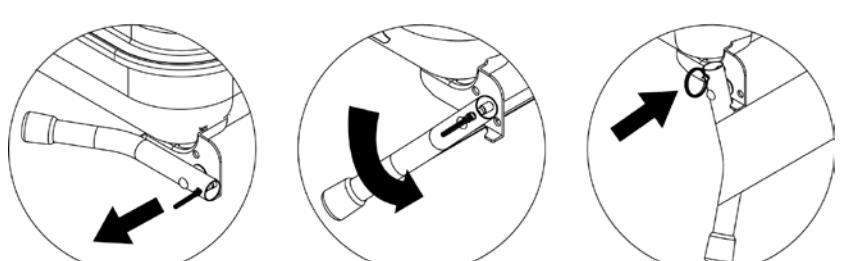
Attach Lid



8

Insert Charcoal Grid



Assembly Instructions (continued)**9****Insert Warming Rack****10****Insert Cooking Grid****11****Lock Lid****Unlock Lid****12****Fold Up Legs***Note: Always lock lid before folding legs.***Unfold Legs***Note: Always open legs completely and are secured in place before lighting.*

Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

Operating Instructions

This appliance is designed for use only with quality charcoal briquets, lump charcoal and cooking wood.

Lighting

1. Open lid and vents.
2. Make sure ash receiver is empty and secure.
3. Remove cooking grid.
4. Arrange and light fuel per instructions on fuel package.
5. Allow fuel time to ash into glowing coals before cooking.

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odors.

CAUTION: Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.

Direct Cooking

Cooking directly over hot coals. Ideal for searing in juices and food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and remove cooking grid.
2. Load and light charcoal per charcoal manufacturer's instructions. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with a long handle tool.
4. While wearing protective gloves replace cooking grid, close lid and allow grill to preheat.
5. While wearing protective gloves open lid and place food onto cooking grids above the hot coals with long handle tongs.
6. With lid open or closed, cook until desired internal food temperatures are achieved.
7. Note: If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.
7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

Indirect Cooking

Not cooking directly over hot coals. Ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and remove cooking grid.
2. Load and light charcoal per charcoal manufacturer's instructions. Leave lid open.
3. While wearing protective gloves, carefully spread hot coals to the outsides of charcoal grid with a long handle tool.
4. While wearing protective gloves replace cooking grid, close lid and allow grill to preheat.
5. Wear protective gloves to open lid. Use long handled tools to place food onto cooking grids above the areas without hot coals.
6. With lid closed, cook until desired internal food temperatures are achieved.
7. Note: If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.
7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

Tips for Better Cookouts and Longer Grill Life

1. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
2. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
3. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
4. When in-direct cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan away from the lit coals.
5. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
6. Accessories designed for portable grills can enhance your experiences, reduce cooking times and aid in clean-up.

7. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
8. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and store in a cool dry place.
9. Visit websites like www.bluerhino.com, watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips.

Cleaning and Care

Caution

1. All cleaning and maintenance should be done when grill is cool and with the fuel supply removed.
2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Notices

1. Abrasive cleaners will damage this product.
2. Never use oven cleaner to clean any part of grill.
3. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

Product Registration

For faster warranty service, please register your product immediately at www.bluerhino.com or call 1.800.762.1142.

Limited Warranty

Blue Rhino Global Sourcing, LLC ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS AND ANY ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL NOT LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

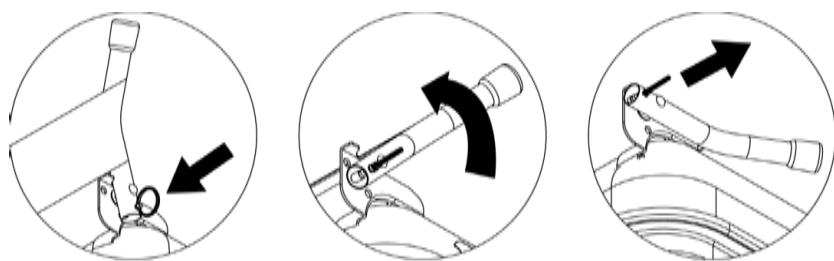
Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, LLC
Winston-Salem, North Carolina USA
(800) 762-1142



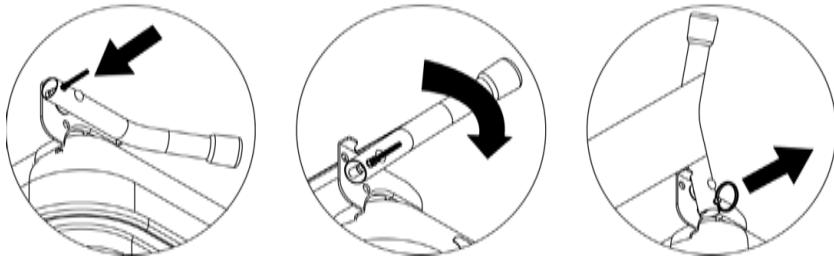
Outdoor Charcoal Barbecue Grill Model No. NBC1218C-C

Garantie Limite



Remarque: Assurez-vous de toujours ouvrir complètement les pieds et de les bloquer en position ouverte avant d'allumer le barbecue.

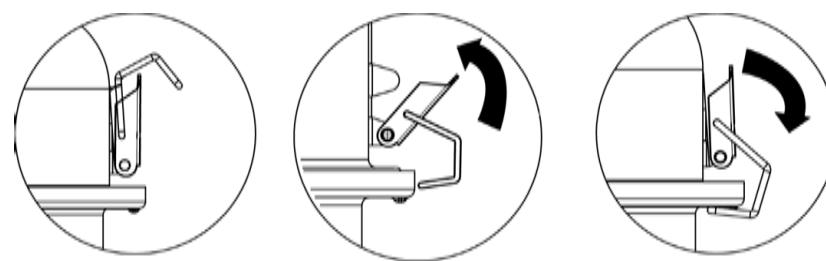
Dépliez les pieds



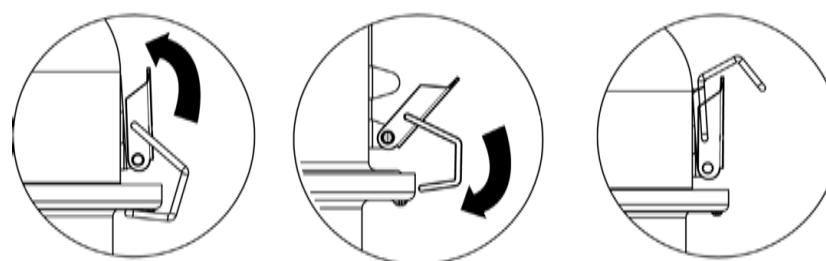
Remarque: Assurez-vous de toujours verrouiller le couvercle avant de replier les pieds.

Repliez les pieds

12

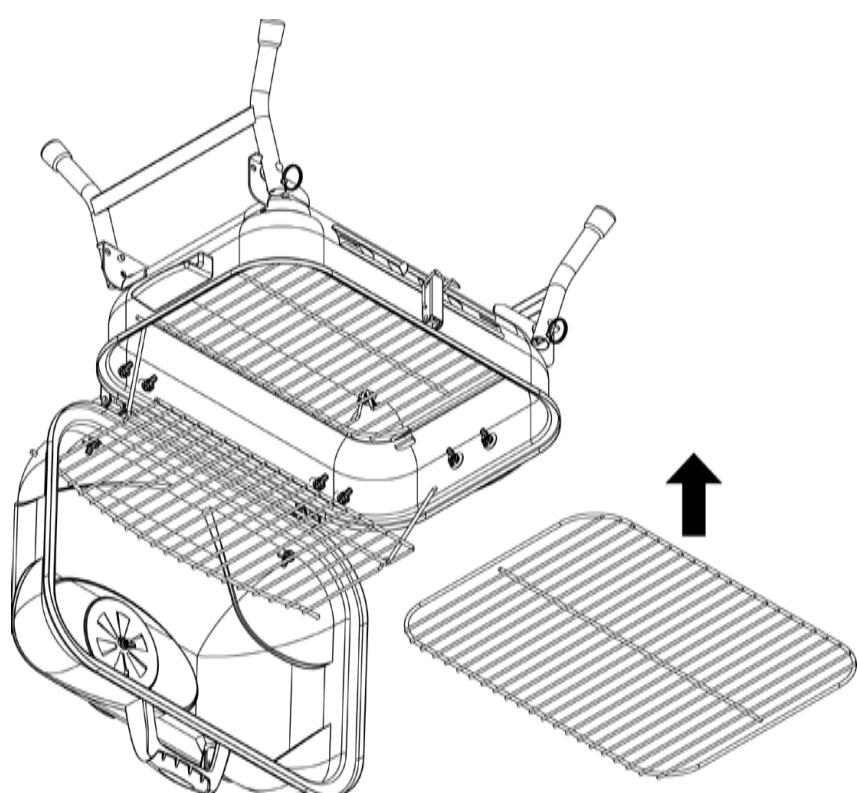


Déverrouillez le couvercle



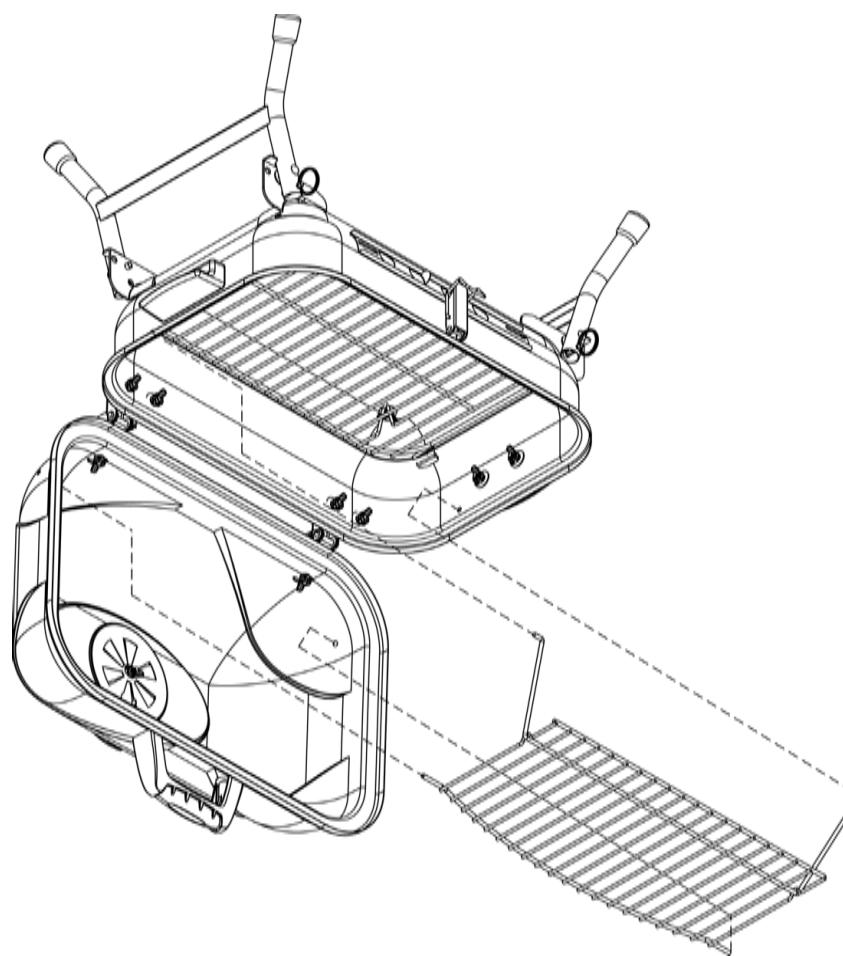
Verrouillez le couvercle

11



Insérez la grille de cuisson

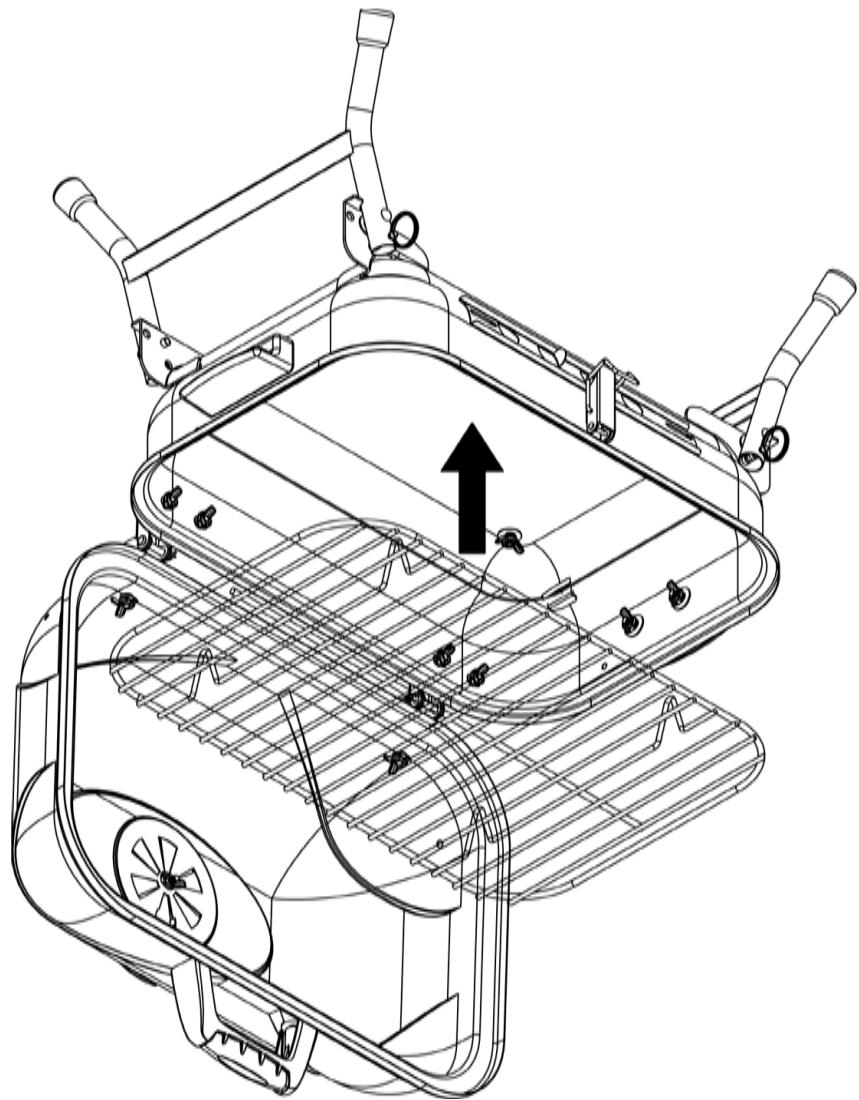
10



Insérez la grille de réchauffage

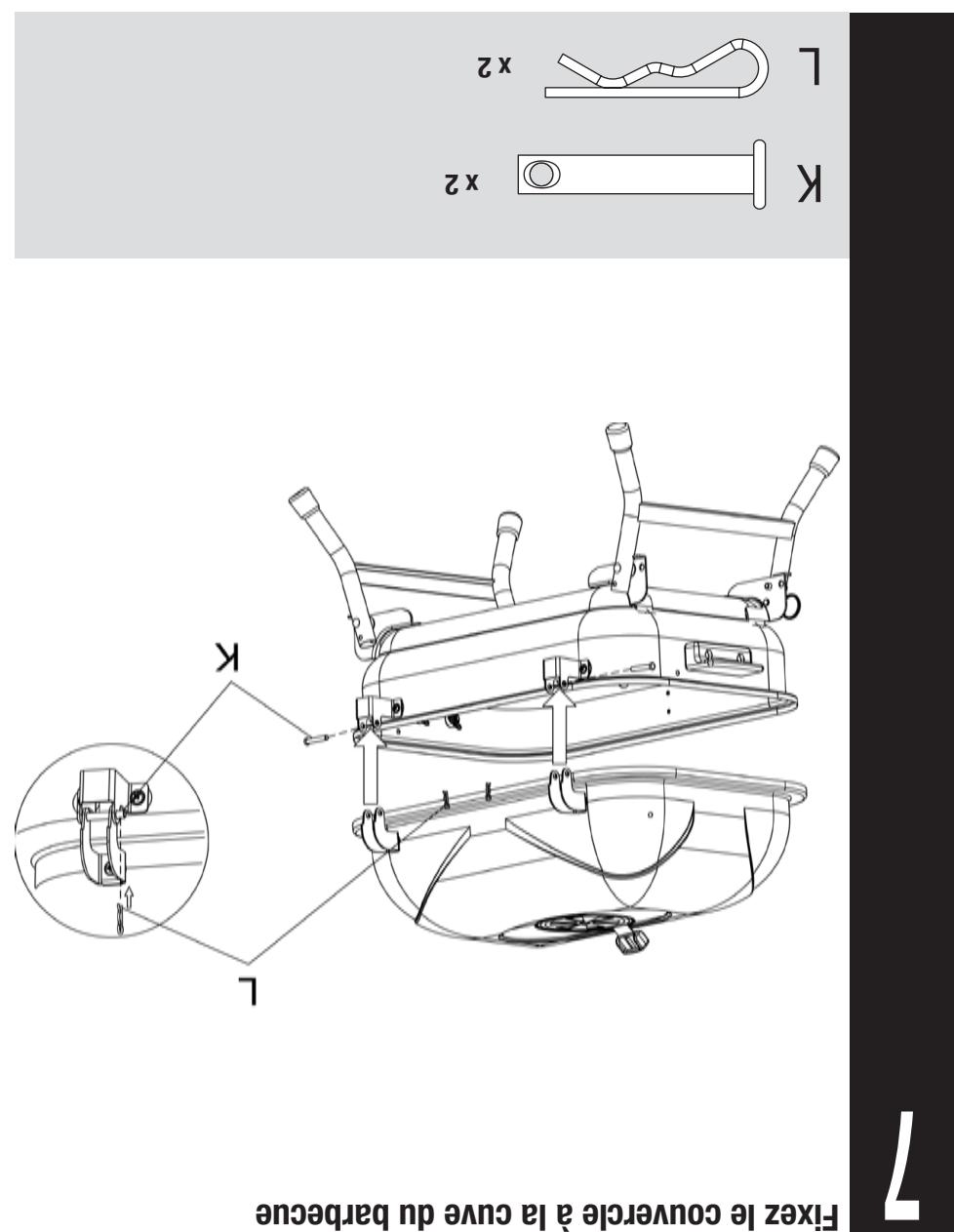
9

Directive d'assemblage (suite)



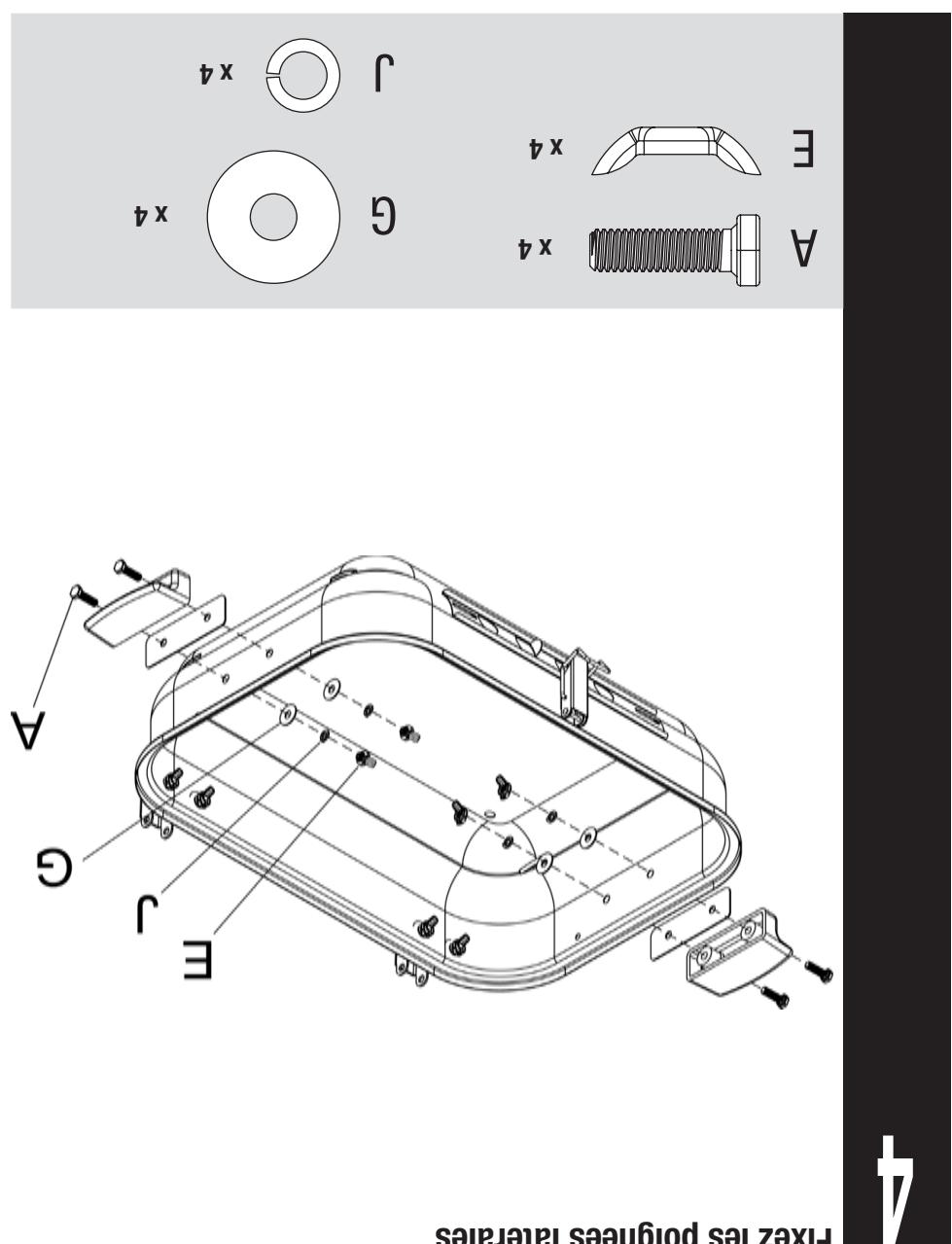
Insérez la grille à charbon de bois

8



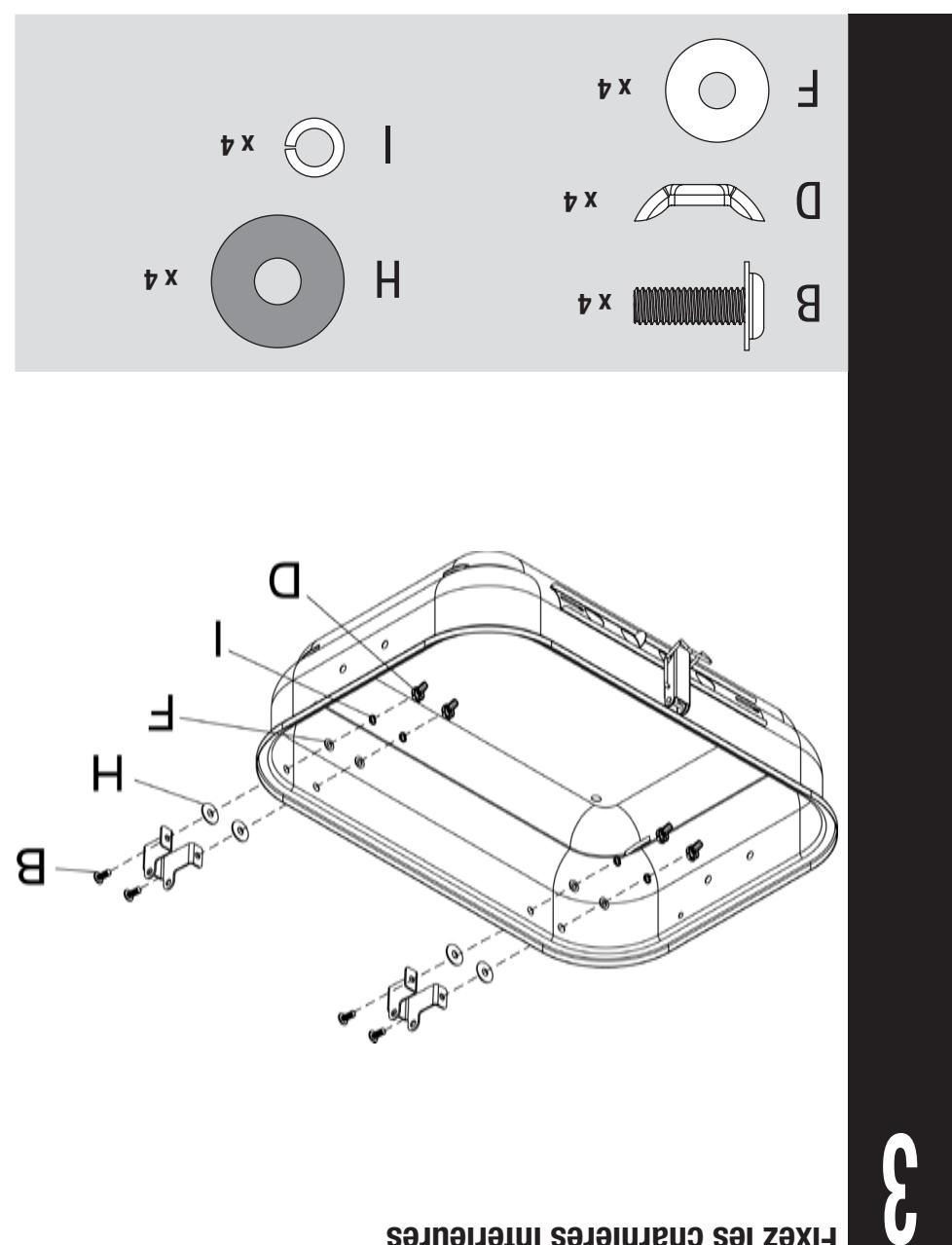
Fixez le couvercle à la cuve du barbecue

7



Fixez les poulies latérales

4



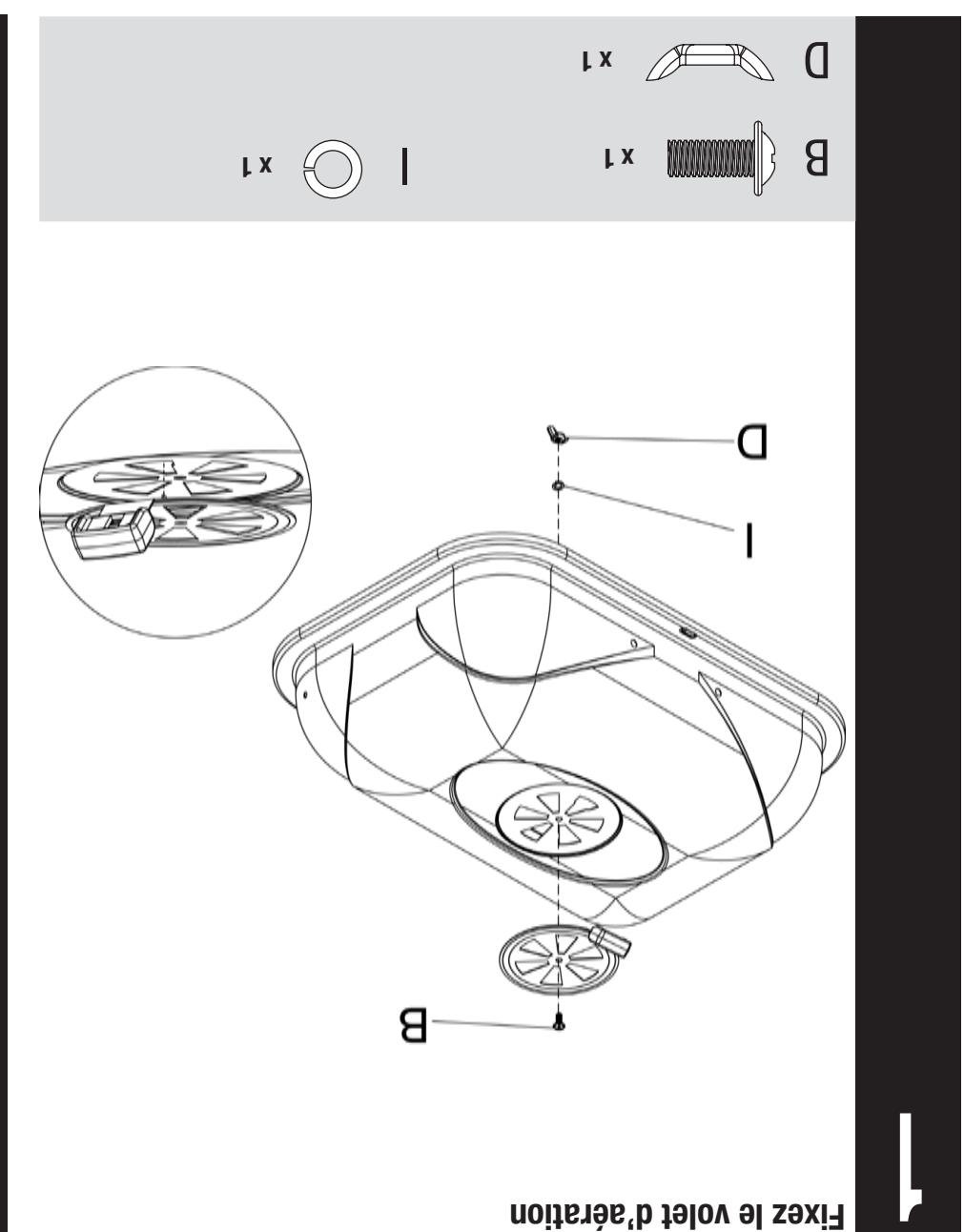
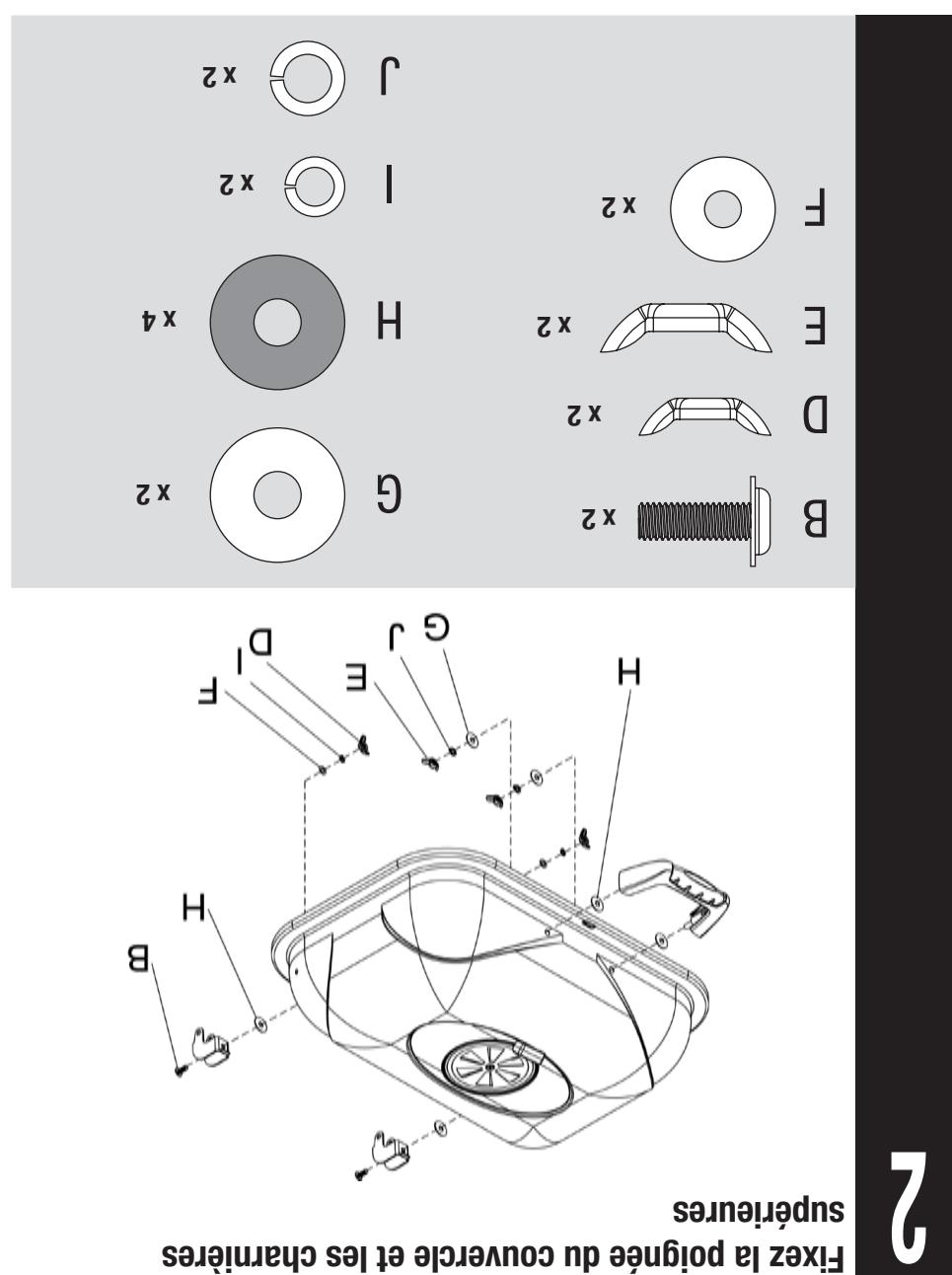
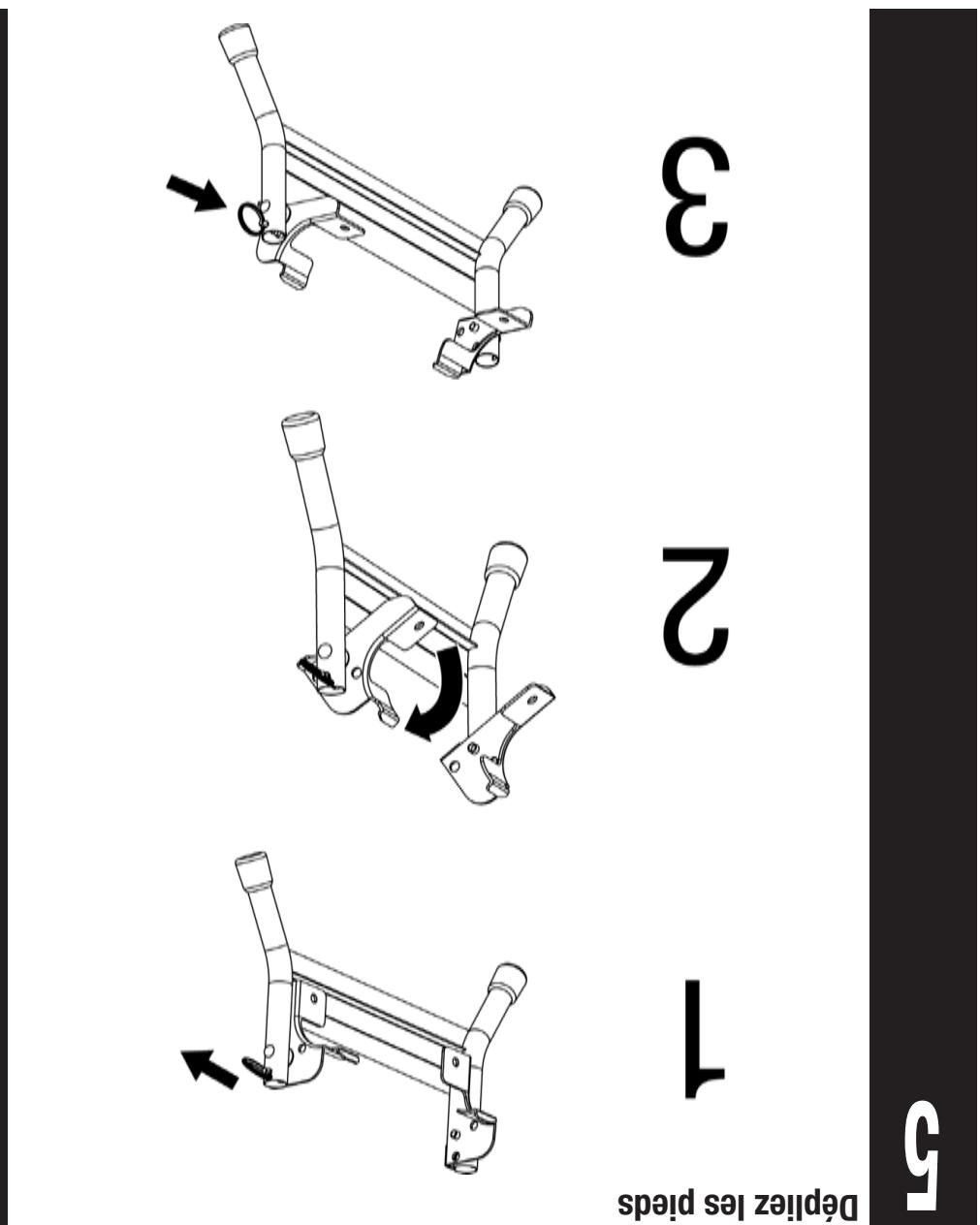
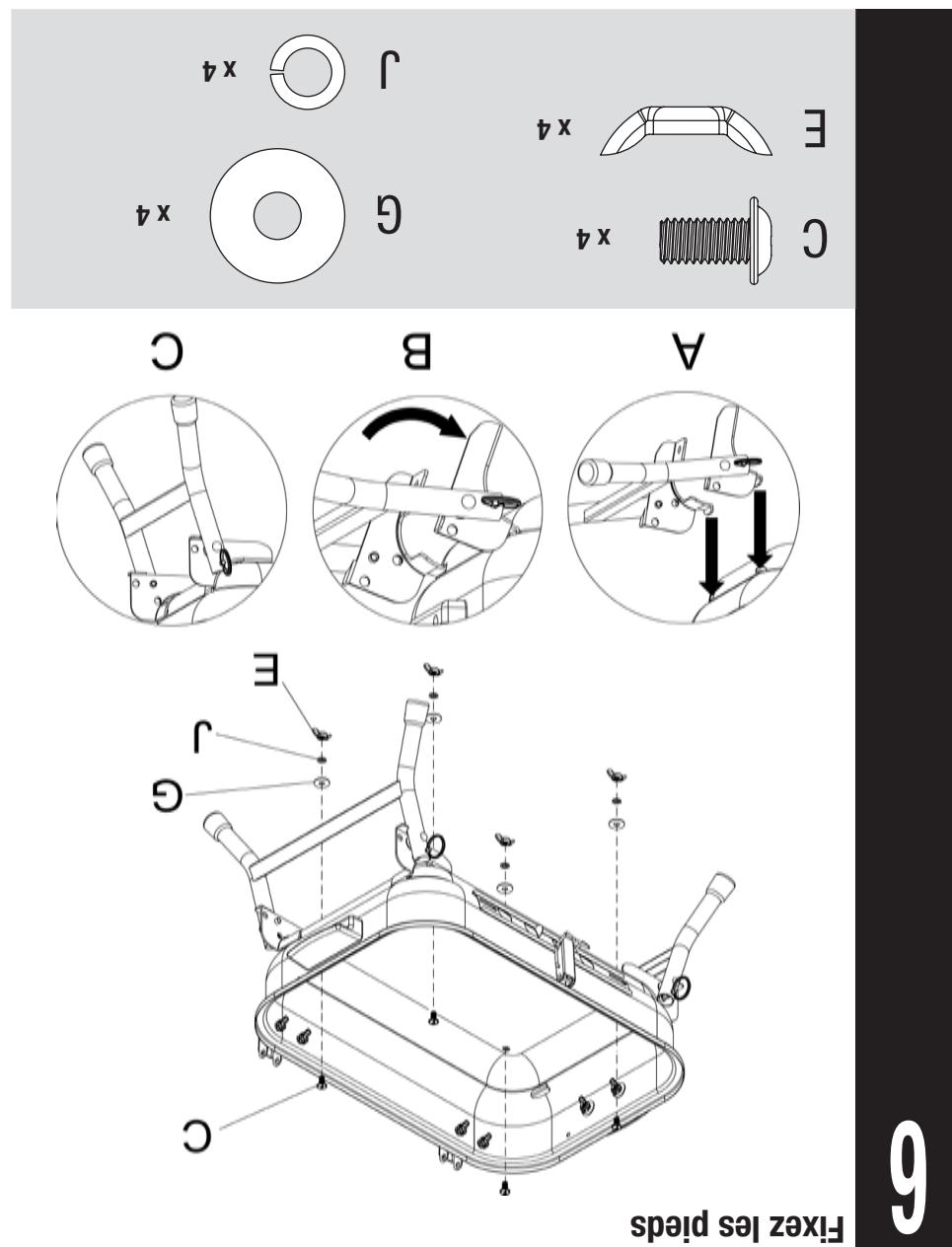
Fixez les charnières inférieures

3

• Suivez toutes les étapes dans l'ordre afin d'assembler correctement cet article.

• Lorsque nécessaire, serrez toute les fixations et la visserie en premier, puis une fois l'étape terminée, serrez-les à bloc.

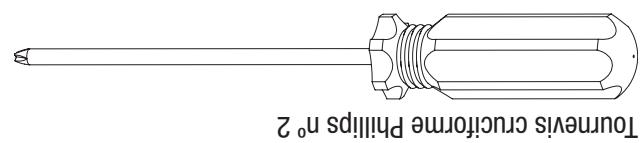
• Prévoyez une surface de travail suffisamment grande afin d'éviter toutes les pièces et la quincaillerie d'installation.



NE PAS RETOURNER AU MAGASIN AVEC CET ARTICLE.
Pour faciliter l'installation:
• Pour éviter de perdre des petites pièces ou la quincaillerie d'installation, assemblez cet article sur une surface dure et plane qui ne comporte pas de trous ou de fissures.

afin de pouvoir vous y référer.
Pour toute assistance technique,appelez le numéro sans frais 1.800.762.1142. Faites en sorte que votre manuel d'utilisation et le numéro de série soient à portée de main

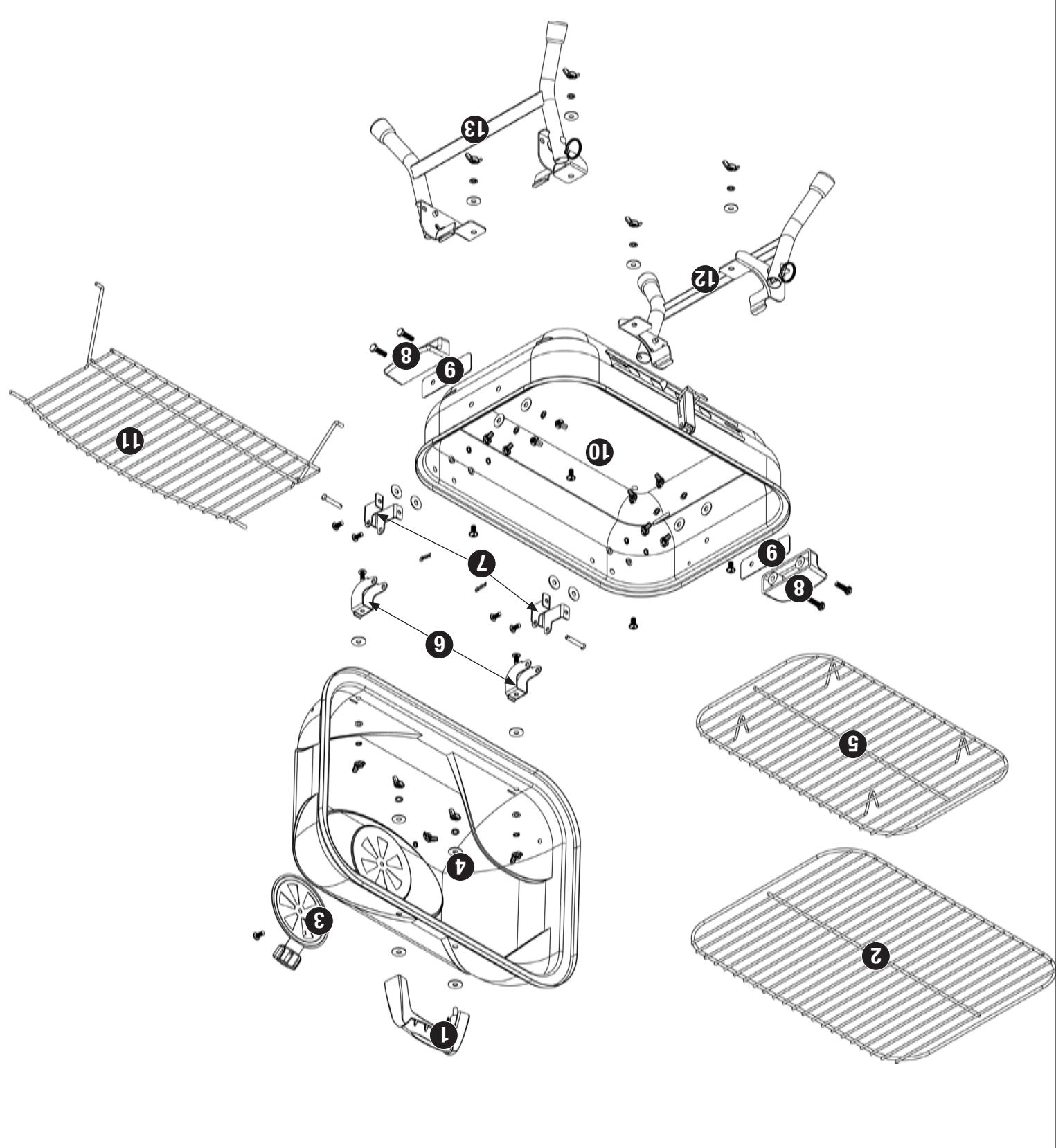
Outils requis pour l'assemblage (non fournis)



Tournevis cruciforme Phillips n°2

A	Vis	Galvanisée, à tête bombée Phillips, M6x20	4 pcs
B	Vis	Galvanisée, à tête bombée Phillips, M5x12	7 pcs
C	Vis	Galvanisée, à tête hexagonale, M6x12	4 pcs
D	Écrou à oreilles	Acier, M5	7 pcs
E	Écrou à oreilles	Acier, M6	10 pcs
F	Rondelle	Galvanisée, Ø6	6 pcs
G	Rondelle	Galvanisée, Ø6	10 pcs
H	Rondelle	Resistante à la chaleur, Ø6	8 pcs
I	Rondelle de blocage	Galvanisée, Ø5	7 pcs
J	Rondelle de blocage	Galvanisée, Ø5	10 pcs
K	Goupille	Niore, Ø5 x 30	2 pcs
L	Goupille fendue	Galvanisée, Ø1,4 x 30	2 pcs

Quincaillerie



- 1 Poignée du couvercle
- 2 Grille de cuisson
- 3 Volant d'aération
- 4 Couvercle
- 5 Grille à charbon de bois
- 6 Charnière supérieure (2)
- 7 Charnière inférieure (2)
- 8 Poignée latérale (2)
- 9 Plaque de protection résistante à la chaleur pour la poignée (2)
- 10 Cuve du barbecue
- 11 Grille de réchauffage
- 12 Pied gauche
- 13 Pied droit

Liste des pièces

Vue détaillée

Pour toute assistance, appeler le 1.800.762.1142. Ne pas retourner au point de vente.

AVERTISSEMENT

POUR VOTRE SÉCURITÉ:

1. Ce barbecue doit être utilisé uniquement à l'extérieur et ne doit pas être utilisé dans un immeuble, un garage ou tout autre espace clos.
2. NE PAS utiliser ou allumer cet appareil à moins de 2,43 m de tout mur, construction ou immeuble.
3. Ce barbecue N'est PAS destiné à un usage commercial.
4. Il ne s'agit en aucun cas d'un barbecue de table. Par conséquent, ne jamais placer ce barbecue sur une table quelconque.
5. Ne jamais utiliser le barbecue pour se chauffer ou pour cuire à l'intérieur. Des émanations toxiques de monoxyde de carbone peuvent s'accumuler et provoquer l'asphyxie.
6. Ne jamais utiliser de l'essence, du kérosène ou de l'alcool pour allumer le barbecue.
7. Ne jamais utiliser le barbecue en présence de vapours et émanations explosives. Veiller à ce que la zone autour du barbecue demeure dégagée et dépourvue de matières combustibles, d'essence et d'autres liquides et vapours inflammables.
8. Ne jamais utiliser ni entreposer d'essence ou de liquides et autres vapours inflammables à moins de 25 pieds (7,62 m) de cet appareil.
9. Le charbon de bois à allumage instantané peut brûler à une température très élevée lorsqu'on l'allume pour la première fois.
10. S'assurer que toute surface combustible se trouve à proximité de toute construction combustible non-protégée.
11. Ne modifier en aucun cas l'appareil.
12. Ne jamais utiliser le barbecue à moins qu'il ne soit complètement assemblé et que toutes les pièces ne soient fixées et serrées.
13. Ce barbecue doit être vérifié et nettoyé en entier régulièrement.
14. Utiliser uniquement des pièces agréées de l'usine Blue Rhino.
15. Ne jamais utiliser cet appareil avant de lire le chapitre « Fonctionnement » de ce manuel.
16. Ne jamais toucher les pièces métalliques du barbecue avant qu'il n'ait complètement refroidi (attendre environ 45 minutes) afin de ne pas se brûler, à moins de porter des vêtements de protection (gants, maniques, attrail de barbecue, etc.).
17. Ne jamais toucher les grilles (de charbon de bois et de cuisson), les cendres ni les briquettes de charbon de bois afin de vérifier si elles sont chaudes.
18. Ne jamais utiliser cet appareil sur une terrasse en bois, des meubles en bois ou sur toute autre surface combustible.
19. Ne jamais installer ni utiliser cet appareil à bord d'un bateau ou d'un véhicule récréatif.



Conservez ces instructions afin de pouvoir les consulter ultérieurement. Si vous êtes en train d'assembler cet appareil pour une autre personne, veuillez lui fournir le manuel afin qu'elle puisse le consulter plus tard.

1. Toute installation défectueuse ou modification incorrecte ainsi que tout mauvais réglage ou entretien incorrect risque d'entraîner des blessures ou des dégâts matériels.
2. Lire complètement les instructions d'installation, d'utilisation et d'entretien avant de procéder à la maintenance de l'appareil ou à son entretien.
3. Le non-respect de ces consignes risque de provoquer un incendie ou une explosion et entraîner des dégâts matériels, des blessures graves voire la mort.

POUR VOTRE SÉCURITÉ:

AVERTISSEMENT



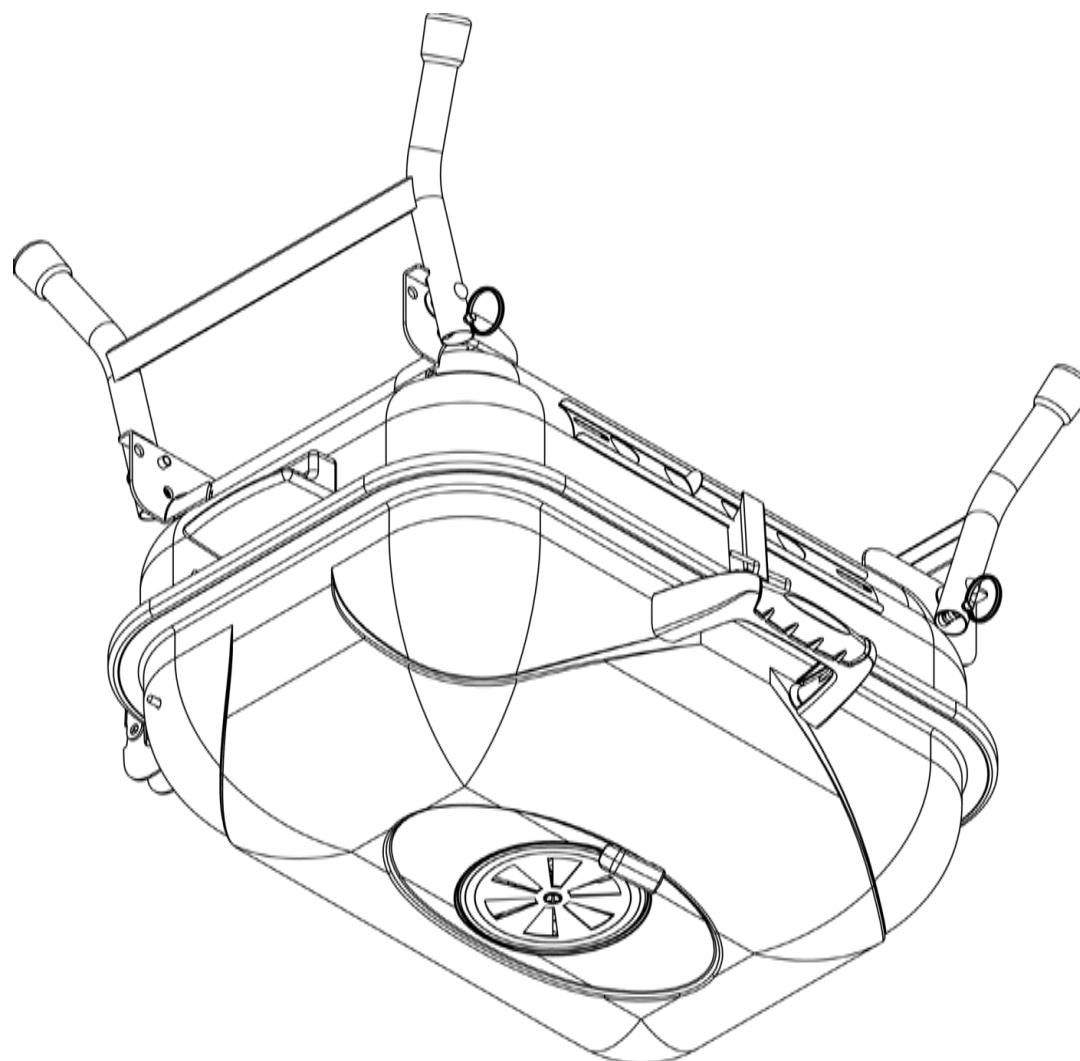
POUR VOTRE SÉCURITÉ:

AVERTISSEMENT



8	Garantie limitée
8	Enregistrement de l'appareil
7	Nettoyage et entretien
7	Conseils
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4	Directive d'assemblage
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Modèle n° NBC1218C-C

Barbecue au charbon de bois pour usage extérieur

MANUEL D'UTILISATION

UniFlame